

SEAFOOD

Half Tray Feeds Approx 10-15 people
Full Tray Feeds Approx 20-25 people

CLAMS OREGANATO
\$18 per dozen

CLAMS CASINO
\$18 per dozen

FRIED CALAMARI
H - \$50 F - \$90

MUSSELS - HOT OR SWEET
H - \$45 F - \$80

CRAB CAKES
\$5 each

SALMON
chopped tomato, basil, capers
H - \$65 F - \$110

STUFFED SALMON
crabmeat, sherry wine cream
sauce H - \$75 F - \$130

STUFFED FLOUNDER W/ CRABMEAT
H - \$75 F - \$130

FLOUNDER
broiled or oreganato
H - \$65 F - \$120

ZUPPA DI PESCE
clams, mussels, shrimp, scallops,
calamari, lobster, scungilli
(linguini on side)
H - \$90 F - \$180

SHRIMP ARRABIATA
lemon, garlic, butter, white
wine, crushed red peppers
H - \$60 F - \$110

JUMBO COCONUT SHRIMP
sweet chili pineapple dipping
sauce H - \$60 F - \$110

STUFFED SHRIMP W/ CRABMEAT
H - \$60(20pc) F - \$120 (40pc)

JUMBO SHRIMP COCKTAIL
H - \$45 (30pc) F - \$90 (60pc)

SHRIMP SCAMPI OR FRANCESE
H - \$60 F - \$110

SHRIMP OREGANATO
H - \$60 F - \$110

FRIED BREADED SHRIMP
H - \$60 F - \$110

SEAFOOD SALAD
4lbs - \$70, 7lbs - \$125

SEAFOOD RISOTTO
clams, mussels, shrimp, scallops,
calamari H - \$70 F - \$130

SHRIMP, BROCCOLI, & POTATOES
H - \$55 F - \$100

GARDEN

Half Tray Feeds Approx 10-12 people
Full Tray Feeds Approx 20-25 people

HOT PEPPERS & POTATOES
H - \$45 F - \$80

BROCCOLI RABE
H - \$45 F - \$80

ESCAROLE & BEANS
H - \$40 F - \$70

MIXED VEGETABLES
H - \$40 F - \$70

**STRING BEANS, POTATOES, & ONIONS
SALAD**
H - \$40 F - \$70

ROASTED RED POTATOES
H - \$35 F - \$60

EGGPLANT ROLLATINI
H - \$45 F - \$80

EGGPLANT PARMIGIANO
H - \$45 F - \$80

SPINACH
H - \$40 F - \$70

BROCCOLI
H - \$40 F - \$70

WHIPPED POTATOES
H - \$40 F - \$70

ASPARAGUS
H - \$40 F - \$70

BY THE QUART

MARINARA SAUCE - \$8

VODKA SAUCE - \$10
with prosciutto - \$12

ALFREDO SAUCE - \$12

MEAT SAUCE - \$12

ITALIAN BUTTER COOKIES
\$12 per pound

ASSORTED MINI PASTRIES
\$2.00 each

TIRAMISU TRAY
\$50 each

DINNER ROLLS
\$5.50 per dozen

PASTA & FAGIOLI SOUP - \$10

ESCAROLE & BEAN SOUP - \$10

TORTELLINI SOUP - \$10

BALSAMIC VINAIGRETTE - \$12

DESSERTS

TOASTED ALMOND TRAY
\$50 each

NEW YORK CHEESE CAKE
\$60 each

FRESH FRUIT W/ BERRIES
H - \$45 F - \$75

BREAD

ROUND PANELLA (SLICED)
\$3.00 each

RACK SETUP

1 RACK, 2 STERNOS, 1 WATER PAN
(racks must be returned) \$10 per setup + \$10 refundable deposit

CUSTOM SANDWICH PLATTERS AVAILABLE
choose sandwiches from our take out menu

DELIVERY AVAILABLE WITHIN 10 MILES - \$25

FRANCESCO'S RESTAURANT

FRANCESCOS-RESTAURANT.COM
568 McBride Avenue
Woodland Park, NJ 07424
P- 973-925-1100 F - 973-925-1144

FRANCESCO'S



Catering Menu

AUG 2020 MENU

APPETIZERS

Half Tray Feeds Approx 10-15 people
Full Tray Feeds Approx 20-25 people

STUFFED MUSHROOMS
w/ crabmeat \$15 per dozen
w/ sausage \$15 per dozen

STUFFED ARTICHOKE \$11 EACH

ARANCINI - SICILIAN RICE BALLS
meat, peas, mozzarella
\$4 Each

FRIED RICOTTA BALLS
Marinara dipping sauce
H - \$35 F - \$60

GARLIC BREAD
H - \$12 F - \$24
w/cheese - H - \$15 F - \$30

COLD ANTIPASTO
imported meats, cheese,
vegetables, olives
12" - \$55 16" - \$100

SALADS

Add Grilled or Breaded Chicken H-\$10 F-\$20

HOUSE SALAD
mixed greens, mozzarella, roasted
peppers, tomatoes, cucumber,
balsamic vinaigrette
H - \$40 F - \$70

CAESAR
romaine, fresh parmesan, garlic
croutons,
H - \$35 F - \$60

TRI COLOR
Arugula, Radicchio, Endive
H - \$35 F - \$60

POMODORO SALAD
tomato, onion,
mozzarella, olives, fresh basil, olive oil
H - \$40 F - \$70

ARUGULA, ORANGE, AND FENNEL
lemon honey vinaigrette
H - \$40 F - \$70

BABY GREENS SALAD
oranges, pears, blackberries,
macadamia nuts, blue cheese, citrus
vinaigrette H - \$40 F - \$70

GRILLED VEGETABLE PLATTER
12" - \$55 16" - \$100

BRUSCHETTA \$2 EACH

FRESH MOZZARELLA ANTIPASTO
hot & sweet soppressata,
fresh mozzarella, roasted
peppers, sliced tomatoes,
imported cheeses, olives
12" - \$55 16" - \$100

MOZZARELLA STICKS
H - \$40 F - \$75

HOME MADE FRESH MOZZARELLA
roasted peppers, tomatoes,
balsamic, basil, EVOO
12" - \$45 16" - \$80

CHICKEN WINGS
choice of buffalo, bbq, or blue
cheese
3 doz - \$36 6 doz - \$72

NONNO SALAD
arugula,
orange, raspberries, macadamia
nuts, blue cheese H - \$40 F - \$70

MIXED GREEN SALAD
tomatoes, cucumbers, balsamic
vinaigrette H - \$30 F - \$50

ARUGULA & MIXED BERRY SALAD
apples, pecans, goat cheese,
strawberry vinaigrette
H - \$45 F - \$75

**ARUGULA, FENNEL, & RADICCHIO
SALAD**
shaved parmigiano, balsamic
vinaigrette H - \$40 F - \$70

ARUGULA SALAD
mozzarella, roasted peppers,
balsamic vinaigrette
H - \$40 F - \$70

PASTA

Half Tray Feeds Approx 10-12 people
Full Tray Feeds Approx 20-25 people

RIGATONI OR PENNE VODKA
H - \$45 F - \$70
Add Chicken
H - \$55 F - \$85
Add Shrimp
H - \$60 F - \$90

ORRECCHIETTE
sausage, broccoli rabe,
cannellini beans
H - \$50 F - \$85

BAKED ZITI
ricotta, mozzarella
H-50 F- \$85

BAKED STUFFED SHELLS
H - \$40 F - \$75

LASAGNA
meat & Cheese
H - \$50, F - \$85

FUSILLI PRIMAVERA
vegetables, pink cream sauce
H - \$45 F - \$75

PENNE ARRABIATA (SPICY)
shrimp, shitake mushrooms,
prosciutto, pink cream sauce
H - \$50 F - \$90

CAVATELLI & BROCCOLI
H - \$45 F - \$80

GNOCCHI BOLOGNESE
peas, shaved ricotta salata
H - \$45 F - \$80

RIGATONI SICILIANO
eggplant, tomato, basil,
shaved ricotta salata
H - \$45 F - \$80

HOME MADE RIGATONI
crumbled sausage, peas,
crushed red peppers, pink cream
sauce, shaved parmigiano
H - \$45 F - \$80

SPAGHETTI MEATBALLS OR SAUSAGE
H - \$50 F - \$80

HOME MADE FUSILLI TOMATO BASIL
H - \$40 F - \$70

FARFALLE CARBONARA
bowtie pasta, cream, bacon,
onions, peas H - \$45 F - \$80

RIGATONI ROMANO
meatballs, ricotta, tomato basil
H - \$50 F - \$85

CHEESE TORTELLINI
4 cheese cream sauce,
prosciutto, peas
H - \$45 F - \$80

HOME MADE FUSILLI PESTO
shrimp, shitake mushrooms,
shaved parmigiano
H - \$50 F - \$90

PENNE CATANZARO
shrimp, shitake mushrooms,
broccoli rabe, sundried
tomatoes, garlic, oil
H - \$50 F - \$90

MUSHROOM RISOTTO
H - \$50 F - \$85

ORECCHIETTE
Shrimp, broccoli rabe, garlic, oil
H - \$50 F - \$90

**RAVIOLI
(MARINARA OR PINK CREAM SAUCE)**
Cheese or Eggplant
H - \$40 F - \$70
Lobster H - \$45 F \$75

LINGUINI RED OR WHITE CLAMS
H - \$50 F - \$90

**LINGUINI BABY CLAMS, SHRIMP, CRAB
MEAT**
garlic & oil, H-\$60 F-\$110

SEASONED RICE
H - \$30 F - \$45

ENTREES

Half Tray Feeds Approx 10-15 people
Full Tray Feeds Approx 20-25 people

CHICKEN
Parm, Francese, or Marsala
H - \$50 F - \$90

CHICKEN ARRABIATA
hot cherry peppers, shiitake
mushrooms, balsamic
H - \$50 F - \$90

CHICKEN, BROCCOLI, & POTATOES
H - \$50 F - \$90

CHICKEN CACCIATORE
H - \$50 F - \$90

ROASTED CHICKEN ON THE BONE
roasted rosemary potatoes
H - \$50 F - \$90

CHICKEN AMORE
breaded chicken, arugula,
tomato bruschetta
H-\$50 (10pc) F-\$90 (20pc)

CHICKEN SALTIMBOCCA
prosciutto, spinach, mozzarella
H - \$55 (10pc) F- \$100 (20pc)

CHICKEN ROMANO
sliced tomato, mozzarella, basil
H - \$50 (10pc) F - \$90 (20pc)

CHICKEN MODO MIO
artichokes, roasted peppers,
shitake mushrooms
H - \$50 F - \$90

CHICKEN MILANESE
breaded chicken, arugula,
tomato, mozzarella salad on the
side
H - \$50 (10pc) F - \$90 (20 pc)

CHICKEN FINGERS
honey mustard on the side
H - \$50 F - \$90

CHICKEN ROLLATINI
prosciutto, mozzarella, roasted
peppers, spinach, shitake
mushroom cream sauce
H - \$55 F - \$100

CHICKEN & SAUSAGE GIAMBOTTA
onions, peppers, potatoes
H - \$50 F - \$90

VEAL
Parm, Francese, or Marsala
H - \$60 F - \$110

VEAL SALTIMBOCCA
prosciutto, spinach, mozzarella
H - \$65 (10pc) F - \$120 (20pc)

VEAL SORRENTINO
prosciutto, eggplant,
mozzarella
H - 65 (10pc) F - \$120(20pc)

VEAL AMORE
breaded veal, arugula, tomato
bruschetta on the side
H - \$65 (10pc) F - \$120 (20pc)

ROAST BEEF
H - \$50 F - \$85

MEATBALLS, OR SAUSAGE
marinara sauce
H - \$50 F - \$85

SWEDISH MEATBALLS
H - \$50 F - \$85

**SAUSAGE, PEPPERS, ONIONS,
POTATOES**
H - \$50 F - \$85

**SAUSAGE, HOT PEPPERS,
ONIONS, POTATOES**
H - \$50 F - \$85

SAUSAGE, BROCCOLI RABE, BEANS
garlic & oil H - \$50 F - \$85

FILET MIGNON
market price

RIB-EYE STEAK, BROCCOLI, POTATOES
H - \$75 F - \$140

BBQ ST LOUIS SPARE RIBS
H - \$55 F - \$105

SLICED ROASTED PORK LOIN
marsala mushroom sauce
H - \$50 F - \$90

BONELESS BEEF SHORT RIBS
market price

STEAK (RIB-EYE) TERIYAKI STIR FRY
H - \$75 F - \$140

STEAK (RIB-EYE) PIZZAIOLA
H - \$75 F - \$140

STEAK (RIB EYE) & MUSHROOMS
H - \$75 F - \$140

TRIFE CALABRESE
H - \$55 F - \$100